CPMG / KA / BG-GPO/13/2003-2005

ವಿಶ್ವಮಾನವ ವರ್ಷ



ಕರ್ನಾಟಕ ರಾಜ್ಯಪತ್ರ

ಅಧಿಕೃತವಾಗಿ ಪ್ರಕಟಿಸಲಾದುದು

ಸಂಪುಟ ೧೩೯	ಬೆಂಗಳೂರು, ಗುರುವಾರ, ಡಿಸೆಂಬರ್ ೨೩, ೨೦೦೪ (ಪುಷ್ಯ ೨, ಶಕ ವರ್ಷ ೧೯೨೬)	ಸಂಚಿಕೆ ೫೧

ಭಾಗ - ೪

ಕೇಂದ್ರದ ವಿಧೇಯಕಗಳು ಮತ್ತು ಅವುಗಳ ಮೇಲೆ ಪರಿಶೀಲನಾ ಸಮಿತಿಯ ವರದಿಗಳು, ಕೇಂದ್ರದ ಅಧಿನಿಯಮಗಳು ಮತ್ತು ಅಧ್ಯಾದೇಶಗಳು, ಕೇಂದ್ರ ಸರ್ಕಾರದವರು ಹೊರಡಿಸಿದ ಸಾಮಾನ್ಯ ಶಾಸನಬದ್ಧ ನಿಯಮಗಳು ಮತ್ತು ಶಾಸನಬದ್ಧ ಆದೇಶಗಳು ಮತ್ತು ರಾಷ್ಟ್ರಪತಿಯವರಿಂದ ರಚಿತವಾಗಿ ರಾಜ್ಯ ಸರ್ಕಾರದವರಿಂದ ಪುನಃ ಪ್ರಕಟವಾದ ಆದೇಶಗಳು.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ

ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 181 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 27ನೇ ಸೆಪ್ಟೆಂಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜೂನ್ 26 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(i) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ G.S.R. 220 (Notification No. F.No-18011/2/2003-M.II] ದಿನಾಂಕ: 14.6.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF AGRICULTURE
(Department of Agriculture and Co-operation)
New Delhi, the 14th June, 2004

G.S.R. 220.- Whereas the draft of the fruits and Vegetables Grading and Marking Rules, 2003 were published as required by Section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) at pages 2065-2132 of the Gazette of India, Part II, Section 3, Sub-section(i) dated 20-9-03 vide GSR 335, dated 3rd September, 2003 for inviting objections and suggestions from all persons likely to be affected thereby.

And whereas copies of the said Gazette were made available to the public on 21st September, 2003;

And whereas the objections and suggestions received from the public in respect of the said draft rules have been duly considered by the Central Government;

Now, therefore, in exercise of the powers conferred by Section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), and in supersession, of (1) the Grapes Grading and Marking Rules, 1937, (2) the Plums Grading and Marking Rules 1938, (3) the Onion Grading and Marking Rules, 1964, (4) the Banana Grading and Marking Rules, 1980, (5) the Mangoes Grading and Marking Rules, 1981, (6) the Pineapple Grading and Marking Rules, 1982, (7) the Guavas Grading and Marking Rules, 1996 and (8) the Garlic Grading and Marking Rules, 2002, except as respects things done or ommitted to be done before such supersession the Central Government hereby makes the following rules, namely:-

RULES

1. Short-title, application and commencement:-

(i) These rules may be called the Fruits and Vegetables Grading and Marking Rules, 2004.
(ii) They shall apply to commercial varieties of Fruits and Vegetables.
(iii) They shall come into force on the date of their publication in the Official Gazette.

2. Definitions:- In these rules, unless the context otherwise requires:-

(i) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
(ii) "Authorised packer" means a person or a body of persons who has been granted a certificate of authorisation to grade and mark fruits and vegetables in accordance with the grade standards and procedure prescribed under these rules ;
(iii) "Certificate of Authorisation" means a certificate issued under the provisions of the General Grading and Marking Rules, 1988 authorising a person or a body of persons to grade and mark fruits and vegetables with the grade designation mark;
(iv) "General Grading and Marking Rules" means the General Grading and Marking Rules, 1988 made under section 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937);
(v) "Grade designation" means a designation prescribed as indicative of the quality of fruits and vegetables ;
(vi) "Grade designation mark" means the "Agmark Insignia" referred to in rule 3;
(vii) "Schedule" means a Schedule appended to these rules.

3. Grade designation mark.- The grade designation mark shall consist of "AGMARK insignia" consisting of a design incorporating the certificate of authorisation number, the word "AGMARK", name of commodity and grade designation resembling the design as set out in Schedule-1.

4. Grade designation and quality:- The grade designation and quality of fruits and vegetables shall be as set out in Schedules II to XIX.

5. Method of packing:-

(i) Fruits and vegetables shall be packed in such a way as to protect the produce properly.
(ii) The materials used inside the package must be new, clean and of such a quality as to avoid causing any external or internal damage to the produce.
(iii) The use of materials particularly of paper or stamps bearing trade specifications is permitted provided the printing or labelling has been done with non toxic ink or glue.
(iv) Fruits and Vegetables shall be packed in each container in compliance with the recommended international code (CAC/RCP 44-1995) of practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables for export and as per the instructions issued by the Agricultural Marketing Adviser from time to time for domestic market.
(v) The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable, handling, shipping and preserving of the Fruits and Vegetables, Packages must be free of harmful foreign matter and obnoxious smell.
(vi) Contents of each package or lot must be uniform and contain only Fruits and Vegetables of same origin, variety and grade designation.
(vii) The visible part of the contents of the package (if present) must be representative of the entire content.
(viii) Contents of package may have different fruits and vegetables of different grades as per buyer's requirements with proper labelling.

6. Method of Marking and Labelling:-

(i) The grade designation mark shall be securely affixed to or printed on each package in a manner approved by the Agricultural Marketing Adviser or an officer authorised by him in this behalf.
(ii) The following particulars shall be clearly and indelibly marked on each package, namely:-
(a) Name of the commodity;
(b) Variety;
(c) Grade designation;
(d) Size code (if prescribed);
(e) Lot/batch/code number;

(f) Country of origin;
(g) Net weight/No. of units;
(h) Name and address of the packer/exporter;
(i) Best before date (where applicable);
(j) Storage condition, if any;
(k) Date of packing;
(l) Such other particulars as may be specified by the Agricultural Marketing Adviser.

(iii) The ink used for marking on packages shall be of such quality which may not contaminate the product.

(iv) The authorised packer may, after obtaining the prior approval of the Agricultural Marketing Adviser, mark his private trade mark or trade brand on the graded packages provided that the same do not indicate quality other than that indicated by the grade designation mark affixed to the graded packages in accordance with these rules.

7. Fruits and vegetables may be graded and marked as per buyer's requirements for exports provided the minimum requirements specified in the relevant schedule are met.

8. For domestic trade, fruits and vegetables shall comply with the residue levels of heavy metals, pesticides, afflaxin and other food safety parameters as specified in Prevention of Food Adulteration Rules, 1955.

9. Special conditions of certificate of authorisation:- In addition to the conditions specified under sub-rule (8) of the rule 3 of the General Grading and Marking Rules, every authorised packer shall follow all instructions prescribed by Agricultural Marketing Adviser from time to tiome.

SCHEDULE-I

(See rule 3)

(Design of Agmark Insignia)

NAME OF COMMODITY............................

GRADE.....................................

SCHEDULE-II

GRADE DESIGNATION AND QUALITY OF TABLE GRAPES

1. Table Grapes shall be fruits obtained from varieties (cultivars) of Vitis vinifera L.
2. **Minimum requirements:**
   (i) Bunches and berries of Table grapes shall be:
   (a) clean, sound, free of any visible foreign matter;
   (b) free of pests, affecting the general appearance of the produce;
   (c) free of damage caused by pests or diseases ;
   (d) free of abnormal external moisture;
   (e) free of any foreign small and/or taste;
   (f) free of all visible traces of moulds;
   (ii) Berries shall be intact, well formed and normally developed;
   (iii) Table grapes shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
   (iv) Table grapes shall have minimum soluble solids of 16 degrees Brix.
   (v) Table grapes shall have minimum sugar/acid ratio of 20 : 1.

3. Criteria for grade designation :

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Grapes must be of superior quality. The bunches must be typical of variety in shape, development and colouring and have no defects. Berries must be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact.	As per table 'A'	5% by weight of bunches not satisfying the requirements of the grade, but meeting those of class I grade or exceptionally coming within the tolerances of that grade.

Footnote: Pigmentation due to sun is not a defect.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Class I	Grapes must be of good quality. The bunches must be typical of variety in shape, development and colouring. Berries must be firm, firmly attached to the stalk and, as far as possible, have their gloom intact. They may, however, be less evenly spaced along the stalk then in the extra class. Following slight defects may be there, provided these do not affect the general appearance of the produce and keeping quality of the package. -a slight defect in shape, -a slight defect in colouring.	-do-	10% by weight of bunches not satisfying the requirements of the grade, but meeting those of class II grade or exceptionally coming within the tolerances of that grade.
Class II	The bunches may show defects in shape, development and colouring provided these do not impair the essential characteristics of the variety. The berries must be sufficiently firm and sufficiently attached. They may be less evenly spaced along the stalk then Class I grade. Following defects may be there, provided these do not affect the general appearance of the produce and keeping quality of the package. -defects in shape, -defects in colouring, -slight sun scorch affecting the skin only, -slight bruising, -slight skin defects.	-do-	10% by weight of bunches not satisfying the requirements of the grade, but meeting the minimum requirements.

4. Other requirements:

(i) Grapes must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown. The development and condition of the Grapes must be such as to enable them;

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

TABLE 'A'

PROVISIONS CONCERNING SIZING

Size is determined by the weight of bunches (in gms.). The following minimum (in gms.) requirements per bunch are laid down for large and small berries grapes.

Grade	Large berries	Small berries
Extra class	200	150
Class I	150	100
Class II	100	75

Size Tolerance :

Extra class, Class I, Class II: 10% by weight of bunches not satisfying the size requirements for the grade, but meeting the size requirements for the grade immediately below.

SCHEDULE-III

GRADE DESIGNATION AND QUALITY OF LITCHI

1. Litchis shall be fruit obtained from Varieties (cultivars) of litchi chinensis Sann. of Sapindaceae family;

2. Minimum requirements-

(i) Litchi shall be;

(a) whole, sound, fresh in appearance;
(b) clean, free of any visible foreign matter;
(c) free of pests affecting the general appearance of the produce;
(d) free of damage caused by pests;
(e) free of abnormal external moisture excluding condensation following removal from cold storage;
(f) free of any foreign smell and/or taste;
(g) free of damage and abrasion;
(h) free of brown markings;

(ii) Litchis shall have minimum equatorial diameter of 23 mm.

(iii)Litchis shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation :

Grade designation	Grade requirements	Grade tolerances
Extra class	Litchis must be of superior quality. They must have the shape, development and colouring that are typical of the variety and (or) varietal type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of Litchis not satisfying the requirements of the grade, but meeting those of class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Litchis must be of good quality. They must be characteristic of the variety and (or) commercial type. The following slight defects however may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape; -slight defects in colouring; -slight skin defects provided these do not exceed a total area of 0.25 Sq. cm.	10% by number or weight of Litchis not satisfying the requirements of the grade, but meeting those of class II grade or, exceptionally, coming within the tolerances of that grade.
Class II	This grade includes Litchis which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements specified in general characteristics. The following defects may be allowed, provided, the Litchis retain their essential characteristics as regards the quality, the keeping quality and presentation; -defects in shape; -defects in colouring; -skin blemishes provided these do not exceed a total area of 0.5 Sq. cm.	10% by number or weight of Litchis not satisfying the requirements of the grade but meeting the minimum requirements.

4. Other requirements :

(i) Lichis shall be carefully picked and must be sufficiently developed and matured. The development and condition of the LItchis must be such as to enable them;
-to withstand transport and handling, and
-to arrive in satisfactory condition at the place of destination.

(ii) Litchis shall be presented under once of the following forms;

(a) Individually - In this case the pedicel must be cut at the first knot and the maximum length of the stalk must not extend more than 2 mm. beyond the top of the fruit. Litchis in special grade must be presented individually.

(b) In bunches - In this case the bunch must include more than three attached and well formed Litchis. The branch must not exceed 15 cm. in length.

5. Provisions concerning sizing:

Grade	Maximum equatorial diameter (in mm). (minimum)
Extra class	33
Class-I	28
Class-II	23

Footnote: (1) A maximum size range of 10 mm. between fruits in each package is permitted.

(2) Size tolerance-For all grades, 10% by number or weight of litchis not satisfying the requirements as regards the minimum size, provided, however that the diameter is not less than 23 mm.

SCHEDULE-IV

GRADE DESIGNATION AND QUALITY OF MANGOES

1. Mangoes shall be fruits obtained from Varieties (cultivars) of plant Mangifera indica L. of Anacardiaceae family.

2. Minimum requirements:

(i) Mangoes shall be:-

(a) whole, firm, sound and fresh in appearance. Produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
(b) clean, practically free of any visible foreign matter;
(c) free of black necrotic stains or trails;
(d) free of marked bruising;
(e) free of abnormal external moisture, excluding condensation following removal from cold storage;
(f) free from damage caused by low/or high temperature;
(g) free of any foreign smell and (or) taste;
(h) free of damage caused by pests;
(i) sufficiently developed and display satisfactory ripeness;

(ii) When a peduncle is present, it shall not be no longer than 1.0 cm.

(iii) Mangoes shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation:

Grade designation	Grade requirements	Grade Tolerances
1	2	3
Extra class	Mangoes must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of mangoes not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Mangoes must be of good quality. They must be characteristic of the variety. Mangoes may have following slight defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape; -slight skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 2, 3, 4, 5 sq. cm. for size groups A, B, C, D respectively.	10% by number or weight of mangoes not satisfying the requirements of the grade, but meeting those of class II or, exceptionally, coming within the tolerances of that grade.

1	2	3
Class II	This grade includes mangoes which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Mangoes may have following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation: -defects in shape ; -skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 4, 5, 6, 7 sq. cm. for size groups A, B, C, D respectively.	10% by number or weight of mangoes not satisfying the requirements of the grade but meeting the minimum requirements.

Footnote:- In Class I and Class II, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, not exceeding 40% of the surface and not showing any signs of necrosis are allowed.

4. **Other requirements:-**

The development and condition of the mangoes must be such as to enable them;

-to ensure a continuation of the maturation process until they reach the appropriate degree of maturity corresponding to the varietal characteristics;

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

5. **Provisions concerning sizing**

Size is determined by the weight of the fruit, in accordance with the following table:-

Size Code	Weight (in grams)	Maximum permissible difference between fruits within the package (in grams)
A	100-200	50
B	201-350	75
C	351-550	100
D	551-800	125

Size Tolerances:- For all grades, 10% by number or weight of mangoes in each package are permitted to be outside (above or below) the groups size range by 50% of the maximum permissible difference for the group. In the smallest size range, mangoes must not be less than 90 gms. and for those in the largest size range a maximum of 925 grams applies, as follows:-

Size code	Normal size range	Permissible size range (10% of fruit/package exceeding the normal size range)	Max. permissible difference between fruit in each package
A	100-200	90-220	50.0
B	201-350	180-425	112.5
C	351-550	251-650	150
D	551-800	426-925	187.5

SCHEDULE-V

GRADE DESIGNATION AND QUALITY OF POMEGRANATE

1. Pomegranates shall be fruits obtained from Varieties (cultivars) of plant Punica granatum L. of Puniaceae family.

2. **Minimum requirements :**

(i) Pomegranates shall be :

(a) fresh in apperance;
(b) mature and solid in feel;
(c) clearance from any visible foreign matter;
(d) free from pests affecting the general appearance of the produce;
(e) free of damage caused by pests;
(f) free of cracking of skin, mechanical injury/rubbing, staining;
(g) free of abnormal external moisture excluding condensation following removal from cold storage ;
(h) free of any foreign smell or taste;
(i) free of any pronounced blemishes;

(ii) Pomegranates should not be affected by rotting or deterioration such as to make it unfit for consumption.

(iii) Pomegranates shall comply with the residue levels of heavy metals, pestrcides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation ;

Grade designation	Grade requirements	Grade tolerances
Extra class	Pomegranates must be of superior quality. They must have the shape, development and colouring that are typical of the variety and/or commercial type. They must be free of defects with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of Pomegranate not satisfying the requirements of the grade, but meeting those of Class I or exceptionally, coming within the tolerances of that grade.
Class I	Pomegranates must be of good quality. They must be characteristics of the variety and/or commercial type. They may have following slight defects provided these do not affect the general apperance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape; -slight defects in colouring; -slight skin defects (i.e. scratches, scars, scraps and blemishes) provided these do not exceed 5% of the total surface area.	10% by number or weight of Pomegranate not satisfying the requirements of the grade, but meeting those of class II or exceptionally, coming within the tolerances of that grade.
Class II	This grade includes Pomegranates which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there provided the Pomegranates retain their essential characteristics as regards the quality, the keeping quality and presentation: -defects in shape; -defects in colouring; -skin defects (scratches, scars, scrapes and blemishes) provided these do not exceed 10% of total surface area.	10% by number or weight of Pomegranates not satisfying requirements of the grade but meeting the minimum requirements.

4. Other requirements:

Pomegranates must be carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

The development and condition of the Pomegranate must be such as to enable them;

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

5. Provisions concerning sizing:

Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Weight in grams (Minimum)	Diameter in mm. (Minimum)
A	400	90
B	350	80
C	300	70
D	250	60
E	200	50

Size tolerance:

(i) For all grades, 10% by number or weight of pomegranate corresponding to the size immediately above and/or below than indicated on the package.

(ii) The maximum size range of 8 mm between fruit in each package is permitted.

SCHEDULE-VI
GRADE DESIGNATION AND QUALITY PINEAPPLE

1. Pineapple shall be fruit obtained from Varieties (cultivars) of plant Ananas comosus (L) Merry. of Bromeliaceae family.

2. Minimum requirements :

(i) Pineapple shall be :

(a) whole, with or without the crown, fresh in apperance;
(b) Crown when present, shall be free of dead or dried leaves;
(c) clean, sound, free of any visible foreign matter, free of internal browning, free from pests affecting the general appearance of the produce;
(d) free of damage caused by pests;
(e) free of abnormal external moisture, excluding condensation following removal from cold storage ;
(f) free of any foreign smell and/or taste;
(g) free of pronounced blemishes;
(h) free damage caused by low and/or high temperature;

(ii) Pineapples shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation:

Grade designation	Grade requirements	Total soluble solids in Brix degrees (Minimum)	Grade tolerances
Extra Class	Pineapples must be of superior quality. They must be characteristic of variety and/ or commercial type. They must be free of defects. Very slight superficial defects may be there, provided these do not affect general appearance of the produce, the quality, the keeping quality and presentation in the package.The crown, if present, shall be simple and straight with no sprouts and shall be between 50 and 150% of the length of the fruit with trimmed or untrimmed* crowns.	12	5% by number or weight of pineapples not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Pineapples must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package: -slight defects in shape ; -slight defects in colouring, including sunspots; -slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 4% of the total surface area. The defects must not, in any case, affect the pulp of the fruit. The crown, if present, shall be simple and straight and slightly curved with no sprouts, and shall be between 50 and 150% of the length of the fruit for pineapples with trimmed or untrimmed crowns.	12	10% by number or weight of pineapples not satisfying the requirements of the grade, but meeting those of Class II grade or, exceptionally, coming within the tolerances of that grade.

*Trimming consists in tearing some leaves off the top of the crown.

Grade designation	Grade requirements	Total soluble solids in Brix degrees (Minimum)	Grade tolerances
Class II	Pineapples which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. The following defects may be allowed, provided the pineapples retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation: -defects in shape; -defects in colouring, including sunspots; -skin defects (i.e. scratches, scars, scrapes, bruises and blemishes) not exceeding 8% of the total surface area. The defects must not, in any case, affect the pulp of the fruit. The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.	12	10% by number or weight of pineapples not satisfying the requirements of the grade but meeting the minimum requirements.

4. **Other requirements:**
   (i) Pineapples must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown. The development and condition of the Pineapples must be such as to enable them;
   -to withstand transport and handling, and
   -to arrive in satisfactory condition at the place of destination.
   (ii) When peduncle is present, it shall be no longer than 2.0 cm, and the cut must be transversal, straight and clean. The fruit must be physiologically ripe i.e. without evidence of unripeness (opaque, flavourless, exceedingly porus flesh) or over ripeness (exceedingly transcluscent or fermented flesh).
5. **Provisions concerning sizing**

Size is determined by the average weight of the fruit with a minimum weight of 700 g. except for small size varieties (such as victoria and queen) which can have a minimum weight of 250 g. in accordance with the following table:

Size Code	Average weight (+/-12%) (in grams) with crown	without crown
A	2750	2280
B	2300	1910
C	1900	1580
D	1600	1330
E	1400	1160
F	1200	1000
G	1000	830
H	700	560
I	700	560

Size Tolerance:

For all classes, 10% by number of weight of pineapples corresponding to the size immediately above and/or below than indicated on the package.

SCHEDULE-VII

GRADE DESIGNATION AND QUALITY OF GUAVAS

1. Guavas shall be fruits obtained from plant Psidium guava (L) of Myrtaceae family.

2. Minimum requirements:

(i) Guavas shall be:

(a) whole, firm, sound and clean;
(b) free from any visible foreign matter;
(c) practically free from bruising;
(d) free of pests affecting the general appearance of the produce;
(e) free of damage caused by pests;
(f) free of abnormal external moisture, excluding condensation following removal from cold storage;
(g) free of any foreign smell and/or taste;

(ii) Guava shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria grade designation :

Grade Designation	Grade requirements	Grade tolerances
Extra Class	Guavas must be of superior quality. They must be characteristcs of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of guavas not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Guavas must be of good quality. They must be characteristics of the variety and/or commercial type. Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape and colour. -slight skin defects due to rubbing and other superficial defects such as sunburns, blemishes and scabs not exceeding 5% of the total surface area. The defects should not affect the pulp of the fruit.	10% by number of weight of guavas not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.
Class II	This grade includes guavas which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the guavas retain their essential characteristics as regards the general appearance, quality, the keeping quality and presentation; -defects in shape and colour; -skin defects due to rubbing and other defects such as sunburns, blemishes and scabs not exceeding 10% of the total surface area. The defects should not affect the pulp of the fruit.	10% by number or weight of guavas not satisfying requirements of the grade but meeting the minimum requirements with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4. Other requirements:

The guavas must have been carefully picked and have reached an appropriate degree of development and ripenses in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the guavas must be such as to enable them.

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

5. Provisions concerning sizing:

Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Weight (in grams)	Diameter (in millimeters)
A	>350	>95
B	251-350	86-95
C	201-250	76-85
D	151-200	66-75
E	101-150	54-65
F	61-100	43-53

Size Tolerances:

For all grades, 10% by number or weight of guavas corresponding to the size immediately above and/or below that indicated on the package.

SCHEDULE-VIII

GRADE DESIGNATION AND QUALITY OF SHELLING PEAS

1. Shelling peas shall be obtained from varieties (cultivars) of Pisum sativum L.
2. **Minimum requirements:**
   (i) The pods shall be:
      (a) intact and sound;
      (b) clean, free of any visible foreign matter including parts of the flowers;
      (c) fresh in appearance;
      (d) free from pests and damage caused by pests;
      (e) free from abnormal external moisture;
      (f) free from foreign smell and/or taste;
   (ii) The seeds shall be;
      (a) fresh;
      (b) sound;
      (c) normally developed;
      (d) free from pests and damage caused by pests;
      (e) free from foreign smell and/or taste;
   (iii) Pods and seeds shall not be affected by rotting or deterioration such as to make it unfit for consumption.
   (iv) They shall-comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimeatarius Commission for exports.
3. **Criteria for grade designation**

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Shelling peas shall be of good quality. They must be characteristics of the variety and/or the commercial type. The pods shall be: -fresh and turgid; -free from damage caused by hail; -free from damage caused by heating; -with peduncles attached; if removed it should be neatly cut; -well filled containing atleast five seeds. The seeds shall be: -well formed; -tendered; -succulent and sufficiently firm, they should become flat without disintegrating when squeezed between two fingers. -atleast half of the full grown size but not full grown;	Not required	5% by weight of peas not satisfying the requirements, but meeting those of Class I grade.

Grade designation	Grade requirements	Provision concering sizing	Grade tolerances
	-non-farinaceous; -undamaged without cracks in the skin of the seeds.		
Class I	Shelling peas shall be of good quality. They must be characteristics of the variety and/or the commercial type. The Pods Shall be: -fresh and turgid; -free from damage caused by hail; -free from damage caused by heating; -with peduncles attached, if removed it should be neatly cut; -well filled containing at least five seeds. The seeds shall be; -well formed; -tender; -succulent and sufficiently firm, they should become flat without disintegrating when squeezed between two fingers. -atleast half of the full grown size but not full grown; -non-farirnaceous; -undamaged without cracks in the skin of the seeds.	Not required	10% by weight of peas not satisfying the requirements, but meeting those of Class I grade.
Class II	The pods: -shall be fresh and turgid; -with peduncle attached; if removed it should be neatly cut; -shall contain atleast three seeds; -may be riper than those in Extra class grade, over mature pods are to be excluded; The pods may have following defects, provided they retain their essential characteristics as regards the quality, the keeping quality and presentation; -slight skin defects, injuries & bruises provided they are not progressive and there is no risk of the seeds being affected; -slight defects in shape; -slight defects in colouring; -some loss of freshness. Seeds may have: -slight defects in shape; -slight defects in colouring; -slightly harder; -slightly damaged.	Not required	10% by weight of peas not satisfying the requirements of the grade but meeting minimum requirements.

4. Other requirements

The peas shall be sufficiently developed and conditions shall be such as to enable them;
-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

(ii) Seeds if graded and packed separately, shall be marked "Pea seeds".

SCHEDULE-IX

GRADE DESIGNATION AND QUALITY OF MANGETOUT (SNOW PEAS) AND SUGAR SNAP PEAS

1. The mangetout (Snow peas) and sugar snap peas shall be obtained from varieties (cultivars) of Pisum sativum L.

2. Minimum requirements

(i) The pods shall be:

(a) intact and sound;
(b) clean, free of any visible foreign matter including parts of the flowers.
(c) free from hard filaments or films;
(d) free of abnormal external moisture;
(e) free from pests and damage caused by pests;
(f) free of any foreign smell and/or taste;

(ii) The pods shall not be affected by rotting or deterioration such as to make it unfit for consumption.

(iii) Mangetout (snow peas) and sugar snap peas shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	The peas shall be of good quality. They shall be characteristics of the variety and/or the commercial type. The seeds if present shall be small and undeveloped. The pods shall be : -Characteristics of the variety in shape, size and colouring; -fresh and turgid; -with peduncles attached; if removed it should be neatly cut; -free from damage by hail; -free from damage caused by heating;	Not required	5% by weight of peas not satisfying the requirements of the grade, but meeting those of Class I grade.
Class I	The peas shall be of good quality. They shall be characteristics of the variety and/or the commercial type. The seeds if present shall be and undeveloped. The pods shall be: -characteristics of the variety in shape, size and colouring; -fresh and turgid; -with peduncles attached; if removed it should be neatly cut; -free from damage by hail; -free from damage caused by heating;	Not required	10% by weight of peas not satisfying the requirements of the grade, but meeting those of Class II grade.
Class II	This grade includes peas which do not qualify for inclusion in Class I grade but satisfy the minimum requirements. The seeds, if present, can be slightly more developed than in Extra class.	Not required	10% by weight of peas not satisfying the requirements of the grade, but meeting the minimum requirements.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
	-The following defects of the pods may be allowed provided the peas retain their essential characteristics as regard the quality, the keeping quality and presentation; -slight skin defects, injuries and bruises; -slight defects in shape, including those due to the seed formation; -slight defects in colouring; -some loss of freshness, excluding wilted and uncoloured pods.		

4. Other requirements

The pods shall be sufficiently developed and conditions shall be such as to enable them:-

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

(ii) Package shall be marked "trimmed", 'topped' or other indication for peas that have their peduncle and/or blossom end removed, where appropriate.

SCHEDULE-X

GRADE DESIGNATION AND QUALITY OF RIBBED CELERY

1. Ribbed celery shall be obtained from Varieties (cultivars) Apium graveolens L. var. dulce Mill.
2. **Minimum requirements**

(i) Ribbed celery shall be:

(a) fresh in appearance;
(b) clean and free of any visible foreign matter;
(c) free from damage caused by frost;
(d) free from cavities, suckers and flower stems;
(e) free from pests and damage caused by pests;
(f) free of excessive external moisture, properly dried if washed;
(g) free of any foreign smell and/or taste;

(ii) Whole, upper part of it may be trimmed;

(iii) It shall not be rotten or deteriorated so as to make it unfit for consumption;

(iv) It shall be normally developed, having regard to the production period.

(v) Main root should not exceed 5 cm in length and should be well cleaned.

(vi) Ribbed Celery shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarious Commission for exports.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Ribbed celery shall be of good quality, regular in shape and free of traces of disease on leaves and leaf stalks. The leaf stalk shall not be broken, stringy, crushed or split. In the case of blanched ribbed celery, the leaf stalk shall be white to yellowish white or greenish white in colour for atleast half of their length.	As per Table 'A'	5% by number of ribbed celery not satisfying the requirements of the grade but meeting the requirements for Class I grade.
Class I	Ribbed celery be of good quality, regular in shape and free of traces of disease on leaves and leaf stalks. The leaf stalk shall not be broken, stringy, crushed or split. In the case of blanched ribbed celery, the leaf stalk shall be white to yellowish white or greenish white in colour for atleast half of their length.	As per Table 'A'	10% by number of ribbed celery not satisfying the requirements of the grade but meeting the requirements for Class II grade.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Class II	Ribbed celery in this grade may have slight traces of rust, deformation or slight bruises and have not more than two leaf stalks that are broken, crushed or split. In the case of blanched ribbed celery, the leaf stalks shall be white to yellowish white or greenish white in colour for atheist one third of their length.	As per Table 'A'	10% by number of ribbed celery not satisfying the requirements of the grade but meeting the minimum requirements.

4. Other requirements:-

(i) It's condition shall be such as to allow it:
-to withstand transport and handling, and
-to arrive in satisfactory condition at the place of destination.

(ii) The ribbed celery may be presented:
-either bundled in the package,
-or stacked in the package.

When presented in bundles, all bundles in the same package shall have the same number of pieces.

(ii) The content of each package shall be uniform and comprise only ribbed celery of the same origin, quality, colour and size.

Table 'A'

PROVISIONS CONCERNING SIZING

Size is determined in relation to net weight. The minimum weight of ribbed celery shall be 150 gms.

Size Code	Weight (in grams)	Difference in size in the same package (max.)
A	150-500	100
B	501-800	150
C	over 800 gms	200

Size Tolerance: For all grades, 10% by number of ribbed celery not confirming to size requirements.

SCHEDULE-XI

GRADE DESIGNATION AND QUALITY OF SPINACH

1. Spinach shall be obtained from Varieties (cultivars) of Spinacia oleracea L.

2. Minimum requirements :

(i) Spinach shall be:
(a) fresh in appearance;
(b) clean, free of visible foreign matter;
(c) free from pests and damage caused by pests;
(d) free of floral stems;
(e) free of any foreign smell and/or taste;
(f) properly drained if washed.

(ii) It shall not be affected by rotting or deterioration such as to make it unfit for consumption.

(iii) In the case of spinach heads, the portion comprising of the root shall be cut close to the base of the outer leaves.

(iv) Spinach shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Spinach shall be of good quality. It may be in leaf or in heads. The leaves shall be : -normal in colour and appearance for the variety and time of harvest,	Not required	5% by weight of spinach not satisfying the requirements for the grade, but meeting the requirement for Class I grade.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
	-free from damage caused by frust, animal parasites or diseases impairing appearance or edibility. In the case of leaf spinach, the leaf stem must not exceed 10 cm in length.		
Class I	Spinach shall be of good quality. It may be in leaf or in heads. The leaves shall be: -normal in colour and apperance for the variety and time of harvest. -free from damage caused by frost, animal parasites or diseases impairing appearance or edibility. In the case of leaf spinach, the leaf stem must not exceed 10 cm in length.	Not required	10% by weight of spinach not satisfying the requirements for the grade, but meeting the requirement for Class II grade.
Class II	Leaf spinach may have slight defects in colour and slight defects caused by frost. However, it shall satisfy the minimum requirements.	Not required	10% by weight of spinach not satisfying the requirements of the grade, but meeting the minimum requirements. In the case of spinach heads, a tolerance of 10% by weight of heads, having roots attached which do not exceed 1 cm in length from the base of the outer leaves may be allowed.

4. Other requirements :

(i) The Spinach shall be sufficiently developed and in such condition as to enable it:
-to withstand transport and handling, and
-to arrive in satisfactory condition at the place of destination.

(ii) Leaf spinach and spinach heads shall not be mixed in the same package.

(iii) Each package shall be marked 'leaf spinach' or 'spinach heads' as the case may be.

SCHEDULE-XII

GRADE DESIGNATION AND QUALITY OF HEADED CABBAGES

1. Headed Cabbages shall be obtained from varieties (cultivars) of Brassica oleracea L. var. capitata L. (including red cabbages and pointed cabbages) and from Brassica oleracea L. var. bullata DC and var. sabauda L. (savoy cabbages);

2. Minimum requirements:

(i) Headed Cabbages shall be:
(a) fresh in appearance, sound and intact;
(b) free of bursts and showing no signs of flower development;
(c) free of bruises and injury;
(d) free of damage due ro frost;
(e) free from pests and damage caused by pests;
(f) free of abnormal external moisture;
(g) free of any foreign smell and/or taste;

(ii) It shall not be rotten or deteriorated so as to make it unfit for consumption;

(iii) The stem should be cut slightly below the lowest point of leaf growth. Cut should be clean and leaves should remain firmly attached.

(iv) Headed Cabbage shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Headed Cabbage shall be of good quality, and possess all the characteristics typical of the variety. They should be compact, having regard to the species. Headed Cabbages, according to the variety, must have firmly attached leaves. They should be uniform in shape and colour. Store headed cabbages may have some of their outer leaves removed. Green Savoy headed cabbages and early headed cabbages, taking into account their variety, must be properly trimmed, but in doing so a number of leaves may be left for protection. They may have following slight defects : -small cracks in the outer leaves, -slight bruising and light trimming of the outer leaves, provided that it does not affect the good condition of the produce.	As per Table 'A'	5% by number or weight of headed cabbages not satisfying the requirements for the grade, but meeting the requirements for Class I grade.
Class I	Headed Cabbage shall be of good quality, and possess all the characteristics typical of the variety. They should be compact, having regard to the species. Headed Cabbages, according to the variety, must have firmly attached leaves. They should be uniform in shape and colour. Store headed cabbages may have some of their outer leaves removed. Green Savoy headed cabbages and early headed cabbages, taking into account their variety, must be properly trimmed, but in doing so a number of leaves may be left for protection. They may have following slight defects : -small cracks in the outer leaves, -slight bruising and light trimming of the outer leaves, provided that it does not affect the good condition of the produce. -slight bruising and light trimming of the outer leaves, provided that it does not affect the good condition of the produce.	As per Table 'A'	5% by number or weight of headed cabbages not satisfying the requirements for the grade, but meeting the requirements for Class I grade.
Class II	Headed Cabbages which do not qualify for inclusion in the Class I grade, but meet the minimum requirements. They may have following defects ; -cracks in the outer leaves, -more of the outer leaves may be removed, -larger bruises and the outer leaves may be more extensively trimmed, -less compact.	As per Table 'A'	10% by number of weight of headed cabbages not satisfying the requirements of the grade, but meeting the minimum requirements.

4. Other requirements

Headed Cabbage must be such as to enable them:

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of destination.

Table 'A'

PROVISIONS CONCERNING SIZING

Size is determined in relation to net weight. The minimum weight of headed cabbage shall not be less than 200 gms.

Size Code	Weight (in grams)
A	201-600
B	601-1200
C	1201 and above

Sizing is compulsory for headed cabbages presented in packages. In that case, the weight of the heaviest head in any one package shall not be more than double the weight of the lightest head.

Size Tolerance : For all classes 10% by number or weight of Headed Cabbages.

SCHEDULE-XIII

GRADE DESIGNATION AND QUALITY OF BRUSSELS SPROUTS

1. Brussels Sprouts shall be auxiliary buds growing along the vertical stem of varieties (cultivars) of Brassica Olearcea L. var. bullata subazr. gemmifera DC.

2. Minimum requirements

(i) Brussels Sprouts shall be:

(a) intact;
(b) sound, fresh in appearance;
(c) clean, free of any visible foreign matter;
(d) not frozen;
(e) free from damage caused by pests;
(f) free of insects and/or other parasites;
(g) free of abnormal external moisture;
(h) free of any foreign smell and/or taste;

(ii) The stalk of trimmed Brussels Sprouts must be cut just beneath the other leaves, the stalk of untrimmed Brussels Sprouts must be fractured at the base; the cut or fracture must be clean, without others parts of the plant adhering.

(iii) Brussels Sprouts shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Extra class	Brussels sprouts shall be of superior quality. They must be: -firm -closed -free of damage by frost Trimmed brussels sprouts must be well coloured. For untrimmed brussels sprouts, slightly discoloured basal leaves are allowed. Slight damage to the outer leaves, caused by picking, grading or packing is also allowed, provided that it does not affect the good condition of the produce.		5% by weight of Brussels sprouts not satisfying the requirements of the grade but meeting the requirement for class I or exceptionally, coming within the tolerance for that grade.
Class I	Brussels sprouts shall be of superior quality. They must be: -firm -closed -free of damage by frost Trimmed brussels sprouts must be well coloured. For untrimmed brussels sprouts, slightly discoloured basal leaves are allowed. Slight damage to the outer leaves, caused by picking, grading or packing is also allowed, provided that it does not affect the good condition of the produce.		10% by weight of Brussels sprouts not satisfying the requirements of the grade but meeting the requirement for class II, or exceptionally, coming within the tolerance for that grade.

Grade designation	Grade requirements	Provision concerning sizing	Grade tolerances
Class II	This grade includes Brussels sprouts which do not qualify for inclusion in class I. Brussel sprouts shall be of good quality. Brussels sprouts in this class may be : -less firm -less closed but not open -may show slight damage due to frost.		10% by weight of Brussels sprouts not satisfying the requirements for the grade but meeting the minimum requirements.

4. Other requirements

The conditions of the Brussels sprouts must be such as to allow them:

-to withstand transport and handling, and

-to arrive in satisfactory condition at the place of the destination.

5. Provision concerning sizing

Sizing is determined by the maximum diameter of the equatorial section.

The minimum diameter is

-10 mm for trimmed Brussels sprouts graded in Extra class, Class I and Class II.

-15 mm for untrimmed Brussels sprouts graded in extra class and Class I.

For Brussels sprouts in Extra class and Class I, the difference between the largest and the smallest sprout in any one package must not exceed 20 mm.

SCHEDULE-XIV

GRADE DESIGNATION AND QUALITY OF TOMATOES

1. (i) Tomatoes shall be fruits obtained from varieties of Lycopersicum esutentun Mill of the Solanaceae family.

(ii) Tomatoes may be classified into four commercial types:

-Round

-Ribbed

-Oblong or elongated

-Cherry tomatoes (including cocktail tomatoes).

2. Minimum requirements :

Tomatoes shall be:

(i) (a) whole, sound and fresh in appearance;

(b) clean, free of any visible foreign matter;

(c) free of pests affecting the general appearance of the produce;

(d) free of damage caused by pests;

(e) free of abnormal moisture excluding condensation following removal from cold storage;

(f) free of any foreign smell and/or taste;

(ii) In the case of trusses of tomatoes, the stalk must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

(iii) Tomatoes shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade designation :

Grade designation	Grade requirements	Grade tolerances
Extra class	Tomatoes shall be of superior quality. They shall have firm flesh and must be characteristics of the variety as regards shape, appearance and development. They must be free of green backs and other defects. Very slight superficial defects may be there provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of tomatoes not satisfying the requirements of the grade but meeting those of Class I or exceptionally, coming within the tolerances of that grade.

Grade designation	Grade requirements	Grade tolerances
Class I	Tomatoes shall be of good quality. They shall have reasonably firm flesh and shall be characteristic of the variety as regards shape, appearance and development. They must be free of cracks and visible green back. The following slight defects may be there provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package: -a slight defect in shape and development; -a slight defect in colouring; -slight skin defects; -very slight bruises. "Ribbed" tomatoes may show: -healed cracks not more than 1 cm. long; -no excessive protuberances; -small nonlignified umbilical scars; -suberization of the stigma upto 1 sq. cm; -no more than one headed scar; -umbilical lignified scars not greater than 1 sq. cm. or linear scar no longer than 2/3rd of the greatest diameter of the fruit.	10% by number or weight of tomatoes not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.
Class II	Tomatoes shall be reasonably firm (but may be slightly less firm than in Class I and must not show unhealed cracks. Following defects may be there provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation: -defects in shape, development and colouring; -skin defects or bruises, provided the fruit is not seriously affected; -healed cracks not more than 3 cm. in length. "Ribbed" tomatoes may show: -more pronounced protuberances but without being misshapen; -one umbilicus; -umbilical lignified scars not greater than 2 sq. cm.: -fine blossom scar in clongated form.	10% by number or weight not satisfying the requirements of the grade but meeting the minimum requirements. In case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.

4. Other requirements

(i) The contents of each package must be uniform and contain tomatoes of same origin, variety and/or commercial type, quality and size.

(ii) The ripeness and colouring of tomatoes in "Extra class" and class I must be uniform. In addition, the length of 'Oblong' tomatoes must be sufficiently uniform.

(iii) The tomatoes may be presented as follows:

(a) As individual tomatoes, with or without calyx and short stalks;

(b) As trusses of tomatoes, (in entire inflorescence or part of inflorescence). Each inflorescence or part of inflorescence should comprise at least the following number of tomatoes;

-3 (2 if prepackaged) or

-in case of trusses of "Cherry" tomatoes 6 (4 if prepackaged).

(iv) The development and conditions of the tomatoes shall be such as to enable them;

-to withstand transport and handling, and

-to arrive in satisfactory condition at place of destination.

5. Provisions concerning sizing:

Sizing is determined by the maximum diameter of the equatorial section in accordance with following table. The provisions shall not apply to "cherry" tomatoes. The minimum size is set at 35 mm for "round" and "ribbed" tomatoes and 30 mm for "oblong" tomatoes:

Size Code	Minimum*	Diameter (in milimetres)	Maximum @
1	from 30	to	34
2	from 35	to	39
3	from 40	to	46
4	from 47	to	56
5	from 57	to	66
6	from 67	to	81
7	from 82	to	101
8	from 102	and over	

*When the tomato in vertical can pass through a circular opening of the designated diameter.

@When the tomato in any position can pass through a circular opening of the designated diameter.

(i) - Observance of the sizing scale is compulsory for "Extra class" and "class I" tomatoes;

(ii) - The sizing scale shall not apply to trusses of tomatoes.

(iii) - For all classes :

10% by number or weight of tomatoes corresponding to the size immediately above or below that indicated on the package with a minimum of 33 mm. for "round" and "ribbed" tomatoes and 28 mm. for "Oblong" tomatoes.

6. Provisions concerning colour:

Following terms may be used in the description of the colour as an indication of the storage and brightness of any lot and matured tomatoes:

- Mature green : when the tomatoes present a yellow colour.
- Green : when the surface of the tomatoe is completely green varying from light to dark green.
- Breakers : when there is a definite break in colour from green to tannish-yellow, pink or red on not more than 10% of the surface.
- Mottled : when yellow, rose or red are present in more than 10% but no more than 30% of the fruit.
- Rose : when rose or red colour are present in more than 30% but less than 60% of the fruit (yellow is not included).
- Red : when more than 60% but not more than 90% of the fruits are rose or red colour.
- Mature red : when more than 90% of the surface of the fruit shows red colour.

SCHEDULE-XV

GRADE DESIGNATION AND QUALITY OF BANANAS

1. Bananas shall be obtained rom varieties (cultivars) of Musa. spp. of the Musaceae family.

2. Minimum Requirements.

(i) Bananas shall be:

(a) whole (taking the finger as the reference),

(b) firm

(c) sound,

(d) clean, free of any visible foreign matter,

(e) free of bruisings,

(f) free of pests affecting the general appearance of produce,

(g) with the stalk intact, without bending, fungal damage or dessication,

(h) with pistils removed,

(i) free of malformation or abnormal curvature of the fingers,

(j) free of damage caused by low temperature,

(k) free of abnormal external moisture excluding condensation following removal from cold storage and bananas packed under modified atmosphere condition.

(I) free of any foreign smell and/or taste.

(ii) In addition, hands and clusters must include:

- a sufficient portion of the crown of normal colouring, sound; free of fungal contamination,
- a cleanly cut crown, not bevelled or torn, with no stalk fragments.

(iii) Bananas shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade Designation

Grade designation	Grade requirements	Grade tolerances
Extra class	Bananas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. The fingers must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of bananas not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that class.
Class I	Bananas must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects of the fingers, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape and colour; -slight skin defects due to rubbing and other superficial defects not exceeding 2 sq. cm. of the total surface area. The defects must not affect the flesh of the fruit.	10% by number or weight of bananas not satisfying the requirements of the class, but meeting those of Class II or exceptionally, coming within the tolerances of that grade.
Class II	This includes bananas which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements. The following defects may be there, provided the bananas retain their essential characteristics as regards the quality, the keeping quality and presentation; -defects in shape and colour provided the product retains the normal characteristics of bananas; -skin defects due to scraping, scabs, rubbing, blemishes or other causes not exceeding 4 sq. cm. of the total surface area; The defects must not affect the flesh of the fruit.	10% by number or weight of bananas not satisfying the requirements of the scale but meeting the minimum requirements.

4. Other requirements

(i) The development and condition of the bananas must be such as to enable them:

- to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety.
- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination in order to ripen satisfactorily.

(ii) Bananas must be presented in hands and clusters (parts of hands) of at least four fingers. Bananas may also be presented as single finger:

- Clusters with no more than two missing fingers are allowed, provided the stalk is not torn but clearly cut, without damage to the neighbouring fingers.
- Not more than one cluster of three fingers with the same characteristics as the other fruit in the package may be present per row.

5. Provisions concerning Sizing:-

(i) For the purposes of sizing bananas, the length of the fingers is determined along the outside curve from the blossom and to the base of the pedical where the edible pulp ends and the diameter is defined as the thickness of a transverse section between the lateral faces. The reference fruit for measurement of the length and grade is:
- for hands, the median finger on the outer row of the hand.
- for clusters, the finger next to the cut section of the hand, on the outer row of the cluster.

(ii) The minimum length should not be less than 14.0 cm and the minimum grade not less than 2.7 cm.

(iii) For all classes, 10% by number or weight of bananas not satisfying the sizing characteristics, upto a limit of 1 cm of the minimum length of 14 cm.

SCHEDULE-XVI
GRADE DESIGNATION AND QUALITY OF PLUMS

1. Plums shall be fruits obtained from Varieties (Cultivars) of Prunus domestica L. and Prunus salicina Lindl.

2. Minimum Requirements

(i) Plums shall be:
(a) sound, fresh in appearance;
(b) clean, free of any visible foreign matter;
(c) intact;
(d) free from damage caused by pests;
(e) free of abnormal external moisture;
(f) free of any foreign smell and/or taste;
(g) carefully picked.

(ii) They shall comply with the residue level of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade Designation:

Grade designation	Grade requirements	Grade tolerances
Extra class	Plums must be of superior quality. They must have the shape, development and colouring typical of the variety. They must be: -free from defects; -practically covered by bloom, according to the variety; -of firm flesh;	5% by number or weight of Plums not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Plums must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -a slight defects in shape; -a slight defect in colouring; -a slight defect in development; -skin defects of elongated shape that must not exceed in length one-third of the maximum diameter of the fruit.	10% by number or weight of Plums not satisfying the requirements of the grade, but meeting those of Class II grade or exceptionally, coming within the tolerances of that grade.

Grade designation	Grade requirements	Grade tolerances
	-other skin defects of which total area affected must not exceed 5% of the whole surface. -The stem may be damaged or missing, provided that there is no risk of the fruit rotting in consequence.	
Class II	Plums which do not qualify for inclusion in the higher grade but satisfy the minimum requirements. -defects in shape, development and colouring are allowed provided that the plums retain their characteristics. -skin defects not liable to impair the external appearance of the fruits or its keeping quality are allowed provided that they do not exceed 10% of the whole surface.	10% by number or weight of Plums not satisfying the requirements for the class, but meeting with the minimum requirements.

4. **Other requirements**

Plums must be sufficiently developed and display satisfactory ripeness. The development and condition of the Plums must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. **Provisions concerning sizing:-**

Sizing is determined by the maximum diameter of the equatorial section:

	Large fruit varieties (Min.) (m.m)	Other varieties (Min.) (m.m)	Mirabelles & damsons varieties (Min.) (m.m)
Extra class	40	28	20
Class I	35	28	20
Class II	30	25	17

Size tolerance : For all classes, 10% by number or weight deviating from the minimum size or the size stated on the packages the deviation not exceeding 3 mm. above or below.

SCHEDULE-XVII

GRADE DESIGNATION AND QUALITY OF PAPAYAS

1. Papayas shall be the fruit obtained from varieties of Carica Papaya L. of the Caricaceae family;

2. **Minimum requirements :**

(i) Papaya shall be :

(a) whole,
(b) fresh in appearance,
(c) firm,
(d) sound, produce affected by rotting or deterioration, such as to make it unfit for consumption excluded,
(e) clean, free of any visible foreign matter,
(f) free of pests affecting the general appearance of the produce,
(g) free of damage caused by low and/or high temperature,
(h) free of abnormal external moisture, excluding condensation following removal from cold storage,
(i) free of any foreign smell and/or taste,
(j) the peduncle, if present, should not exceed a length of 1 cm.

(ii) Papaya shall comply with the residue levels of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

3. Criteria for grade Designation :

Grade designation	Grade requirements	Grade tolerances
Extra class	Papayas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of papayas not satisfying the requirements of the grade, but meeting those of Class I or, exceptionally, coming within the tolerances of that grade.
Class I	Papayas in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight defects in shape; -slight skin defects (i.e., mechanical bruising sun spots and/or latex burns/. The total area affected shall not exceed 10% of the total surface. The defects must not, in any case, affect the pulp of the fruit.	10% by number or weight of papayas not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.
Class II	This class includes papayas which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. The following defects may be there, provided the papayas retain their essential characteristics as regards the general appearance, the quality , the keeping quality and presentation; -defects in shape; -defects in colouring; -skin defects (i.e., mechanical bruising, sun spots and latex burns). The total area affected should not exceed 15% of the total surface. -slight marks caused by pests. The defects must not affect the pulp of the fruit.	10% by number or weight of papays not satisfying the requirements of the grade, but meeting with the minimum requirements.

4. Other requirements :

(i) The papayas must have been carefully picked and have reached an appropriate degree of development and ripeness, account being taken of the characteristics of the variety and/or commercial type and to the area in which they are grown.

(ii) The development and condition of the papayas must be such as to enable them;

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

5. Provisions concerning sizing:-

Size is determined by the weight of the fruit with a minimum weight of 200 gm. in accordance with the following table:

Size Code	Weight (in grams)
A	200-300
B	301-400
C	401-500
D	501-600
E	601-700

Size Code	Weight (in grams)
F	701-800
G	801-1100
H	1101-1500
I	1501-2000
J	>2001

Size tolerances:

For all grades, 10% by number or weight of papayas corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 190 gm. for those papayas packed in the smallest size range.

SCHEDULE-XVIII

GRADE DESIGNATION AND QUALITY OF GARLIC

1. Garlic shall be obtained from Varieties (cultivars) Allium sativum L. They may be (1) fresh, (2) semidry or (3) dry.
2. **Minimum requirements :**
   (i) Garlic bulbs shall be :
   (a) sound, fresh in appearance;
   (b) clean, free of any visible foreign matter;
   (c) firm;
   (d) free from damage caused by pests;
   (e) free from damage caused by frost or sun;
   (f) free from externally visible sprouts;
   (g) free of abnormal external moisture;
   (h) free of any foreign smell and/or taste;
   (ii) They shall comply with the residue level of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

Footnote : (1) 'Fresh garlic' means produce with a 'green' stem and with the outer skin of the bulb still fresh.
(2) 'Semi-dry garlic' means produce with the stem and the outer skin of the bulb not completely dry.
(3) 'Dry garlic' means produce in which the stem, the outer skin of the bulb and the skin surrounding each clove are completely dry.

3. **Criteria for grade designation :**

Grade designation	Grade requirements	Grade tolerances
Extra class	Garlic shall be of superior quality. They shall be characteristic of the variety and/or commercial type. The bulbs shall be : -intact -regular in shape, -properly cleaned. They must be free of defects, with exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The cloves must be compact; The roots of dry garlic must be cut off flush with the bulb.	5% by weight of Garlic not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Garlic shall be of good quality. They shall be characteristic of the variety and/or commercial type. The bulbs shall be : -intact,	10% by weight of Garlic not satisfying the requirements of the grade, but meeting those of Class II Grade or, exceptionally, coming within the tolerances of that grade.

Grade designation	Grade requirements	Grade tolerances
	-of fairly regular shape. The following slight defects however, may be allowed provided, these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package; -slight tears in the outer skin of the bulb; cloves must be reasonably compact.	
Class II	Garlic which do not qualify for inclusion in the higher grade, but satisfy the minimum requirements. The following defects may be allowed, provided the Garlic retains its essential characteristics as regards the quality, the keeping quality and presentation; -tears in the outer skin or missing parts of the outer skin of the bulb; -healed injuries; -slight bruises; -irregular shape; -upto three cloves missing.	10% by weight of Garlic not satisfying the requirements of the grade, but meeting with the minimum requirements.

4. Other requirements :

I. The development and condition of the garlic must be such as to enable it to:
- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

II. Garlic must be presented as follows :

(i) loose in the package, with cut stems, the length of the stem not to exceed :
- 10 cm. in the case of fresh and semi-dry garlic,
- 3 cm. in the case of dry garlic;

(ii) in bunches by :
- number of bulbs;
- net weight.

The stems must be evened off;

(iii) in the case of dry and semi-dry garlic only in, strings by:
- number of bulbs, there being at least six bulbs per string;
- net weight.

In the case of presentation in bunches or strings, each package must have uniform characteristics (number of bulbs or net weight).

Irrespective of the type of presentation, the steam must be cut cleanly, as must roots in the case of dry garlic classified in the 'Extra' class.

III. Package shall be marked 'fresh garlic', 'semi-dry garlic' or 'dry garlic'.

5. Provisions concerning sizing :

I. Size is determined by the maximum diameter of the equatorial section.

(i) The minimum diameter shall be at 45 mm for garlic classfied in the 'Extra' Class and 30 mm for garlic classfied in Classes I and II.

(ii) For garlic presented loose-with cut stems-or in bunches, the difference in diameter between the smallest and the largest bulb in the same package may not exceed;
- 15 mm where the diameter of the smallest bulb is less than 40 mm;
- 20 mm where the diameter of the smallest bulb is 40 mm or more.

II. Size tolerance : For all grades : 10% by weight of bulbs not satisfying the requirements as regards sizing and the size indicated but conforming to the size immediately above and/or below that specified. Within this tolerances, not more than 3% of bulbs may have a diameter smaller than the specified minimum but not less than 25 mm.

III. Garlic bulb without clove may have minimum diameter of 20 mm for Extra class and 15 mm for Class I and Class II.

SCHEDULE-XIX

GRADE DESIGNATION AND QUALITY OF ONIONS

1. Onions shall be obtained from varieties (cultivars) Allium Cepa L.
2. **Minimum requirements :**
   (i) Onion shall be:
   (a) intact,
   (b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded.
   (c) clean, free from any visible foreign matter.
   (d) free from damage caused by frost;
   (e) sufficiently dry for the intended use (in the case of onions for storing, at least the two first outer skins and the stem must be fully dried).
   (f) without hollow or tough stems;
   (g) practically free from pest;
   (h) practically free from damage caused by pests;
   (i) free of all abnormal external moisture;
   (j) free of any foreign smell and/or taste.
   The stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions).
   (ii) They shall comply with the residue level of heavy metals, pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
3. **Criteria for grade designation :**

Grade designation	Grade requirements	Grade tolerances
Extra Class	Onion shall be of superior quality. They shall be characteristics of the variety and/or commercial type. The bulbs shall be: -firm and compact, -unsprouted (free from externally visible shoots), -properly cleaned, -free from swelling Caused by abnormal development, -free of root tufts, however, onions harvested before complete maturity, root tufts are allowed. They shall be free of defects, with the exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.	5% by number or weight of Onion not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Onion shall be of good quality. They shall be characteristic of the variety and/or commercial type. The bulbs shall be: -firm and compact. -unsprouted (free from externally visible shoots). -free from swelling caused by abnormal development,	10% by number or weight of Onion not satisfying the requirements of the grade, but meeting those of Class II grade or exceptionally, coming within the tolerances of that grade.

Grade designation	Grade requirements	Grade tolerances
	-free of root, tufts, however, for onions harvested before complete maturity root tufts are allowed. The following slight defects, however, may be allowed provided, these do not affect the general apperance of the produce, the quality, the keeping quality and presentation in the package: -a slight defect in shape. -a slight defect in colouring. -light staining which does not affect the last dried skin protecting the flesh, provided it does not cover more than one-fifth of the bulb's surface. -superficial cracks in and absence of part of the outer skins, provided the flesh is protected.	
Class II	Onions which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. They shall be reasonably firm. The following defects may be allowed, provided the onions retain their essential characteristics as regards the quality, the keeping quality and presentation : -defects in shape, -defects in colouring, -early signs of shoot growth visible from outside (not more than 10%) by number or weight per unit of presentation. -traces of rubbing, -slight marking caused by parasites or disease, -small healed cracks, -slight bruising, healed, unlikely to impair keeping qualities, -root tufts, -stains which do not affect the last dried skin protecting the flesh provided they do not cover more than half the bulb's surface. -cracks in the outer skins and the absence of a part of the outer skins from not more than one-third of the bulb's surface, provided the flesh is not damaged.	10% by number or weight of Onion not satisfying the requirements of the grade, but meeting the minimum requirements.

4. Other requirements :

I. The development and condition of the onion must be such as to enable them to:
- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

II. Onions must be presented as follows:
- arranged in layers;
- loose in the package (including in bulk bins);
- in strings;

either of a certain number of bulbs, in which case the strings must contain at least six onions (with fully dried stems).

or of a certain net weight.

For stringed onions, the characteristics of the strings in any one package (number of bulbs or net weight) must be uniform.

5. Provisions concerning sizing:-

I. Size is determined by the maximum diameter of the equatorial section in accordance with the following table:

Size code	Diameter (In mm.)	Difference between the diameter of the smallest and largest onion in the same package (in mm).
A	10-20	5
B	21-40	15
C	41-70	20
D	71 and above	30

The minimum diameter is 10 mm.

II. Size tolerances : For all grades : 10% by weight of onions not satisfying the size identified, but with a diameter of no more than 20% below or above it.

[File No. 18011/2/2003-M. II

P.K. AGARWAL, Jt. Secy. (Agricultural Marketing)

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

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ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 194 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 31ನೇ ಆಗಸ್ಟ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 19 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.826(E) (Notification No. F.No-23(21)/1999-HSMD) ದಿನಾಂಕ: 19.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF ENVIRONMENT AND FORESTS

NOTIFICATION

New Delhi, the 19th July, 2004

S.O. 826(E).- Whereas by notification of the Government of India in the Ministry of Environment and Forests number S.O.594(E) dated: 28th July, 1989 issued under Sections 6, 8 and 25 of the Environment (Protection) Act, 1986 (29 of 1986), the Central Government notified the Hazardous Wastes (Management and Handling) Rules, 1989;

Whereas, sub-rule (4) of rule 5 of the Environment (Protection) Rules, 1986 provides that, whenever it appears to the Central Government that it is in public interest to do so it may dispense with the requirement of notice under clause (a) of sub-rule (3) of rule 5 of the said rules;

And whereas, the Central Government is of the opinion that it is in public interest to dispense with the requirement of notice under clause (a) of sub-rule (3) of the rule 5 of the said rules;

Now, therefore, in exercise of the powers conferred by Sections 6, 8 and 25 of the Environment (Protection) Rules, 1986 (29 of 1986) read with sub-rule (4) of rule 5 of the Environment (Protection) Rules, 1986, the Central Government hereby makes the following rules further to amend the Hazardous Wastes (Management and Handling) Rules, 1989, namely:-

1. (1) Theses rules may be called the Hazardous Wastes (Management and Handling) Amendment Rules, 2004

(2) They shall come into force on the date of their publication in the Official Gazette.

3. In the Hazardous Wastes (Management and Handling) Rules, 1989, in rule 21, for sub-rule (2) the following shall be substituted, namely:-

"The re-refiners and recycles registered with the Ministry of Environment and Forests or the Central Pollution Control Board in accordance with the procedure laid down in rule 19 shall file a compliance report of having adopted one of the technologies mentioned in sub-rule (1) on or before 31st December, 2004 to the Central Pollution Control Board.

Explanation: This shall be applicable only to re-refiners and recyclers subject to the conditions that the re-refiners and recyclers shall submit:-

(iii) copy of the order placed for purchase of plant and machinery for switchover to one of the approved technologies specified under sub-rule (I) of rule 21 of these rules up to 15th August, 2004; and

(iv) bank guarantee, valid up to 31st January, 2005, for an amount of five lakh rupees in favour of Central Pollution Control Board, New Delhi up to 15th August, 2004.".

[F.No. 23(21)/1999-HSMD]

R.K. VAISH, Jt. Secy.

Note:- The Principal Notification was published in the Gazette of India, Extraordinary Part II, Section 3 Sub-section (ii) vide S.O.594(E) dated: 28th July, 1989 and subsequently amended vide S.O.24(E) dated: 6th January, 2000 and S.O. 593(E) dated: 20th May, 2003.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

PR-128

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಕೃಷಿ ಮಂತ್ರಾಲಯ

(ಕೃಷಿ ಮತ್ತು ಸಹಕಾರಿ ಇಲಾಖೆ)

ಅಧಿಸೂಚನೆ ನವದೆಹಲಿ, 28ನೇ ಮಾರ್ಚ್, 2004

ಜಿ.ಎಸ್.ಆರ್.226 (ಇ): ಕೇಂದ್ರ ಸರ್ಕಾರವು, ಅತ್ಯಾವಶ್ಯಕ ಸರಕುಗಳ ಅಧಿನಿಯಮ, 1955 (1955ರ 10)ರ 12ಎ ಪ್ರಕರಣದಿಂದ ಪ್ರದತ್ತವಾದ ಅಧಿಕಾರಗಳನ್ನು ಚಲಾಯಿಸಿ, ಸದರಿ ಅಧಿನಿಯಮದ 3ನೇ ಪ್ರಕರಣದ ಅಡಿಯಲ್ಲಿ ರಚಿಸಿದ ರಸಗೊಬ್ಬರ (ನಿಯಂತ್ರಣ) ಆದೇಶ, 1985ರ ಉಲ್ಲಂಘನೆಯನ್ನು ಸಂಕ್ಷಿಪ್ತವಾಗಿ ಅಧಿವಿಚಾರಣೆ ಮಾಡುವುದು ಅವಶ್ಯಕವೆಂದು ಅಭಿಪ್ರಾಯಪಟ್ಟಲ್ಲಿ, ಸದರಿ ಆದೇಶವನ್ನು ಸದರಿ 12ಎ ಪ್ರಕರಣದ ಅಡಿಯಲ್ಲಿ ಸಂಕ್ಷಿಪ್ತ ಅಧಿವಿಚಾರಣೆಯ ಉದ್ದೇಶಗಳಿಗಾಗಿ ವಿಶೇಷ ಆದೇಶವೆಂಬುದಾಗಿ ಈ ಮೂಲಕ ನಿರ್ದಿಷ್ಟಪಡಿಸುತ್ತದೆ.

(ಸಂ.1-1/2004 ಫರ್ಟಿಲೈಸರ್ ಕಾನೂನು)

ಕೆ.ಡಿ. ಸಿನ್ಹ, ಜಂಟಿ ಕಾರ್ಯದರ್ಶಿ (ಐಎನ್ಎಂ)

MINISTRY OF AGRICULTURE

(Department of Agriculture and Cooperation)

NOTIFICATION New Delhi, the 28th March, 2004

G.S.R.226(E).- In exercise of the powers conferred by Section 12A of the Essential Commodities Act, 1955 (10 of 1955), the Central Government, being of the opinion that it is necessary that the contravention of Fertiliser (Control) Order, 1985 made under Section 3 of the said Act, should be tried summarily, hereby specifies the said order to be a special order for the purposes of summan that under the said Section 12A.

[No.1-1/2004-Fert Law]

K.D. SINHA, Jt. Secy. (INM)

P.R. 132

No.1-1/2004-Fert. Law K.D.SINHA, Jt. Secy (INM)

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ

ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 195 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 30ನೇ ಆಗಸ್ಟ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 19 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.827(E) (Notification No. F.No-5/3/2003-EP(Agri.IV) ದಿನಾಂಕ: 16.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF COMMERCE

NOTIFICATION

New Delhi, the 16th July, 2004

S.O. 827(E).- In exercise of the powers conferred by clause (f) of Sub-section (2) of Section 32 of the Agricultural and Processed Food Products Export Development Authority Act, 1985 (2 of 1986), the Central Government hereby makes the following rules further to amend the Agricultural and Processed Food Products Export Development Authority Rules, 1986 namely:-

1. (1) These rules may be called the Agricultural and Processed Food Products Export Development Authority (Amendment) Rules, 2004.

(2) They shall come into force on the date of their publication in the Official Gazette.

2. In the Agricultural and Processed Food Products Export Development Authority Rules, 1986, in rule 9, for sub-rule (2), the following sub-rule shall be substituted, namely:-

"(2) Every application for registration as an exporter shall also be accompanied by a fee of Rs.5,000 for issue of a registration certificate:

Provided that for exporters, having their registered office in the State of Jammu and Kashmir and operating from the same State, applications shall be accompanied by a fee of Rs.1,000 only for issue of the registration certificate, in case such exporters apply within two years from the date of publication of this notification.".

[F.No. 5/3/2003-HP(Agri. IV)]

RAHULKHULLAR Jt. Secy.

Note:- The Principal rules were published in the Gazette of India vide numbers S.O. 652(E) dated: the 3rd September, 1986 and subsequently amended vide S.O.806 (E) dated: 11th September, 1998.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

PR-129

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 193 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 31ನೇ ಆಗಸ್ಟ್ 2004

2004ನೇ ಸಾಲಿನ ಜೂಲೈ 13 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.810(E) (Notification No. F.No-NHAI/NH7/AP Border to Avathi Village/KNT/LA/2004) ದಿನಾಂಕ: 13.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF ROAD TRANSPORT AND HIGHWAYS

NOTIFICATION

New Delhi, the 13th July, 2004

S.O. 810(E).- In exercise of the powers conferred by clause (A) of section 3 of the National Highways Act, 1956 (48 of 1956), the Central Government hereby authorises the Special Land Acquisition Officer, National Highways, Bangalore, Karnataka State as the competent authority to perform the function of such authority under the said Act with effect from the date of publication of this Notification in the Official gazette, in respect of the land stretch from Km. 463.600 to Km. 524.00 of Hyderabad-Bangalore Section of National Highway No.-7 (for widening of existing National Highway including construction of bypass, if any) in Kolar and Bangalore Rural District in the state of Karnataka as specified in the schedule below.

SCHEDULE

Brief description of land with or without structures falling within the land proposed to be acquired for the National Highway No.7 from Km 463.600 to Km 524.00 of Hyderabad-Bangalore Section in Kolar and Bangalore Rural Districts in the state of Karnataka.

Sl.No.	Name of District	Name of Taluk	Name of Village
1	Kolar	(1) Bagepalli	1. Adiganapally
			2. Hosahudya
			3. Ghantamvaripally
			4. Narepally
			5. Bagepalli
			6. Etigaddepally
			7. Kondareddipalli
			8. Mattedladinne
			9. Kothakote
			10. Paragodu
			11. Mangasandra

Sl.No.	Name of District	Name of Taluk	Name of Village
1	Kolar	(2) Gudibande	1. Chenduru
			2. Kalakipapannahalli
			3. Yaralakkenahalli
			4. Kodiganahalli
			5. Ramagaanahalli
			6. Doddanancherlu
			7. Uppakuntahalli
			8. Kurubarahosahalli
			9. Ragamakelahalli
			10. Gopuradahalli
			11. Laksgnusagara
			12. Varalakonda
		(3) Chickballapura	1. Gantiganahudya
			2. Yalagalahalli
			3. Nandanegenahalli
			4. Peresandra
			5. Arror
			6. Bandahalli
			7. Doddepayalagurki
			8. Goliavarahalli
			9. Byappanahalli
			10. Maraganahalli
			11. Amannipoornasagarkere
			12. Ballagere
			13. Guvalakanahalli
			14. Hunegal
			15. Marsanahalli
			16. Harobande
			17. Honnenahalli
			18. Vabasandra
			19. Cheluvathimmanahalli
			20. Thumukalahalli
			21. Kothanur
			22. Chadalapura
			23. Varamallenahalli
			24. Yaluvahalli
			25. Doddamarali Amanikere
			26. Beedaganahalli
			27. Ganganamidde
			28. Shidlaghattabagilu
			29. Manchanabele Amanikere
			30. Anakanur
			31. Kasaba Chickaballapura
			32. Kandavara Amanikere
			33. Gopala Krishna Amanikere
			34. Bannikuppe
			35. Agalagurki
			36. Varamallenahalli
2.	Bangalore Rural	Devanahalli	1. Mudugurki
			2. Iriganahalli

Sl.No.	Name of District	Name of Taluk	Name of Village
2.	Bangalore Rural	Devanahalli	3. Hosahudya
			4. Venkatagiri Kote
			5. Thatamachanahalli
			6. Bullahalli
			7. Avathi

[F.No-NHAI/NH7/AP Border to Avathi Village/KNT/LA/2004

INDU PRAKASH, Director General (Road Development) & Spl. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

PR-130

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ
ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),
ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 175 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 31ನೇ ಆಗಸ್ಟ್ 2004

2004ನೇ ಸಾಲಿನ ಮೇ 22 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.1181 (Notification No.133/2004/F.No.197/40/2004-ITA-I) ದಿನಾಂಕ: 5.4.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

New Delhi, the 5th April, 2004

(INCOME-TAX)

S.O. 1181.- In exercise of powers conferred by the sub-clause (v) of clause (23C) of Section 10 of the Income-tax Act, 1961 (43 of 1961), the Central Government hereby notifies the **"Srimadujjayini Saddharama Simhasana Sri Taralabalu Jagadguru Brihanmath, Sirigere, Karnataka"** for the purpose of the said sub-clause for the assessment years **2002-2003 to 2004-2005** subject to the following conditions, namely:-

(i) the assessee will apply its income, or accumulate for application, wholly and exclusively to the objects for which it is established;

(ii) the assessee will not invest or deposit its fund (other than voluntary contributions received and maintained in the form of Jewellery, furniture etc.) for any period during the previous years relevant to the assessment years mentioned above otherwise than in any one or more of the forms or modes specified in sub-section (5) of Section 11;

(iii) this notification will not apply in relation to any income being profits and gains of business, unless the business is incidental to the attainment of the objectives of the assessee and separate books of accounts are maintained in respect of such business;

(iv) the assessee will regularly file its return of income before the Income-tax authority in accordance with the provisions of the Income-tax Act, 1961;

(v) that in the event of dissolution, its surplus and the assets will be given to a charitable organisation with similar objectives.

[Notification No.133/2004/F.No.197/40/2004-ITA-I]

I.P.S. BINDRA, Under Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಪಿ.ಆರ್. 131

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ
ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),
ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ

ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 196 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 4ನೇ ಸೆಪ್ಟೆಂಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 9 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(i) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ G.S.R. 438 (E) [Notification No.F.No.-3(4)/2002-SP] ದಿನಾಂಕ: 8.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF CONSUMER AFFAIRS, FOOD AND PUBLIC DISTRIBUTION

(Department of Food and Public Distribution)

ORDER

New Delhi, the 8th July, 2004

G.S.R. 438(E)/Ess. Com./Sugarcane.- In exercise of the powers conferred by clause 3 of Sugarcane (Control) Order, 1966 and having regard to the various factors mentioned in sub-clause (1) thereof, the Central Government, after consultation with such authorities, bodies and associations as are considered necessary by it to be consulted and on the basis of the basic minimum price of sugarcane at Rs.73 per quintal linked to a basic recovery of 8.5% sugar subject to a premium of Rs.0.85 for every 0.1% point increase in the recovery above that level hereby fixes the price specified in column (4) of the Schedule hereto annexed as the minimum price that shall be payable by the owners of the vacuum pan process sugar factory specified in the corresponding entry in column (3) of the said Schedule or their agents for the sugarcane delivered at the gate of the factory or any purchasing centre for the sugar year 2003-2004 ending the 30th September, 2004 subject to the rebates payable therefor under clause 3A of the said Order.

SCHEDULE

Sl.No.	Code Number	Name of the factory	Minimum sugarcane price in Rupees per quintal
	XX	XX XX XX	
KARNATAKA			
1	26201 Mandya	The Mysore Sugar Co. Ltd., Mandya, Distt. Mandya-571402	80.65
2	27401 Bidar	The Bidar Sahakari Sahakar Karkhane Ltd., Hallikhed, Distt. Bidar.	95.10
3	51901 Mudhol	Nirani Sugar Ltd., Mudhol-507313, District Bagalkot.	84.90
4	40701 Imampur	The Naranja Sahakari Sakkare Karkhane Ltd., G.N. Nagar, Imampur, Janwada, Bidar, Karnataka-5854043.	97.65

[F.No. 3(4)/2002-SP]

P. Uma Shankar, Jt. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

PR-183

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 197 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 4ನೇ ಸೆಪ್ಟೆಂಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 20 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(i) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ G.S.R. 462 (E) [Notification No.F.No.PT-18011/17/2002-PT] ದಿನಾಂಕ: 20.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF SHIPPING

(Ports Wing)

NOTIFICATION

New Delhi, the 20th July, 2004

G.S.R.462(E).- In exercise of the powers conferred by Sub-section 1(aa) of Section 8 of the Major Port Trusts Act, 1963 (38 of 1963), the Central Government hereby removes Shri M.B. Padiyar as a trustee to represent Kudremukh Iron Ore Company Limited (KIOCL) on the Board of Trustees for the Port of New Mangalore. In exercise of powers conferred by Sub-section (1) of section 10 of the said Act, the Central Government hereby appoints Shri B. Loka Reddy, Additional General Manager, Mangalore, as a

Trustee to represent Kudremukh Iron Ore Company Limited (KIOCL) on the Board of Trustees for the Port of New Mangalore upto 31.3.2005 and makes the following amendment in the Notification of the Government of India in the Ministry of Shipping (Ports Wing), G.S.R. No.352 (E) dated: 23rd April, 2003, read with G.S.R. No.441(E) dated: 28.5.2003.

2. In the said notification, serial number 12 and the entry relating thereto, the following serial number and entry shall be substituted namely:-

12. Shri B. Loka Reddy, Additional General Manger, Kudremukh Iron Ore Company Ltd., Mangalore.	Representing Kudremukh Iron Ore Company Limited (KIOCL), under the category of "Shippers" under sub-clause (ii) of clause (c) of Sub-section (1) of Section 3 of the Major Port Trust Act, 1963.

[F.No. PT-18011/17/2002-PT]

R.K. JAIN, Jt. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

PR-184 ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 176 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 13ನೇ ಸೆಪ್ಟೆಂಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 22 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.1191 [Notification No.F.No.WM-21(241)/2001] ದಿನಾಂಕ: 28.9.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

New Delhi, the 5th April, 2004

(INCOME-TAX)

S.O.1181.- In exercise of powers conferred by the sub-clause (v) of clause (23C) of Section 10 of the Income-tax Act, 1961 (43 of 1961), the Central Government hereby notifies the **"Srimadujjayini Saddharma Simhasaana Sri Taralabalu Jagadguru Brihanmath, Sirigere, Karnataka"** for the purpose of the said sub-clause for the assessment years 2002-2003 to 2004-2005 subject to the following conditions, namely:-

(i) the assessee will apply its income, or accumulate for application, wholly and exclusively to the objects for which it is established;

(ii) the assessee will not invest or deposit its fund (other than voluntary contributions received and maintained in the form of Jewellery, furniture etc.) for any period during the previous years relevant to the assessment years mentioned above other-wise than in any one or more of the forms or modes specified in sub-section (5) of Section 11;

(iii) this notification will not apply in relation to any income being profits and gains of business, unless the business is incidental to the attainment of the objectives of the assessee and separate books of accounts are maintained in respect of such business;

(iv) the assessee will regularly file its return of income before the Income-tax authority in accordance with the provisions of the Income-tax Act, 1961;

(v) that in the event of dissolution, its surplus and the assets will be given to a charitable organisation with similar objectives.

[Notification No.133/2004/F.No.197/40/2004-ITA-I]

I.P.S. BINDRA, Under. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

PR-185 ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 200 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 5ನೇ ಅಕ್ಟೋಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 27 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ವಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.850 (E) [Notification No.F.No.-468/11/2004-Cus.V.] ದಿನಾಂಕ: 27.7.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF FINANCE

(Department of Revenue)

(CENTRAL BOARD OF EXCISE AND CUSTOMS)

NOTIFICATION

New Delhi, the 27th July, 2004

No.90/2004-NT-CUSTOMS

S.O. 850(E).- In exercise of the powers conferred by sub-clause (i) of clause (a) of Sub-section (3) of Section 14 of Customs Act, 1962 (52 of 1962) and in supersession of the notification of the Government of India in the Ministry of Finance (Department of Revenue) No. 81/2004-NT-Customs, dated the 25th June, 2004 [S.O. 737(E) dated the 25th June, 2004], the Board hereby determines for the purposes of said section, relating to imported goods, that the rate of exchange of conversion of each of the foreign currency specified in column (2) of each of Schedule I and Schedule II appended hereto into Indian currency or vice versa shall, with effect from the 1st August, 2004, be the rate mentioned against it in the corresponding entry in column (3) thereof:-

SCHEDULE-I

Sl. No.	Foreign Currency	Rate of exchange of one unit of foreign currency equivalent to Indian rupees
1.	Australian Dollar	33.10
2.	Canadian Dollar	35.25
3.	Danish Kroner	7.60
4.	Euro	56.45
5.	Hong Kong Dollar	5.95
6.	Norwegian Kroner	6.65
7.	Pond Sterling	85.40
8.	Swedish Kroner	6.15
9.	Swiss Franc	36.85
10.	Singapore Dollar	27.00
11.	US Dollar	46.50

SCHEDULE-II

Sl. No.	Foreign Currency	Rate of exchange of 100 Units of foreign currency equivalent to Indian rupees
1.	Japanese Yen	42.25

[F.No. 468/11/2004-Cus. V]

ASHOK KUMAR, Under Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

P.R. 187

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ
ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),
ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 199 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 5ನೇ ಅಕ್ಟೋಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಆಗಸ್ಟ್ 20 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ವಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ G.S.R.530(E) [Notification No.F.No.17(3)2000-Expl.] ದಿನಾಂಕ: 20.8.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF COMMERCE AND INDUSTRY

(Department of Industrial Policy and Promotion)

NOTIFICATION

New Delhi, the 20th August, 2004

G.S.R. 530(E).- Whereas, by the notification of the Government of India in the Ministry of Commerce and Industry (Department of Industrial Policy and Promotion), vide number G.S.R. 59 (E)

dated the 21st January, 2004 (herein referred to as the said notification), the Central Government prohibited the possession, sale and use of nitro-glycerine or such other substance where a single chemical compound or a mixture of the said explosives (explosive of Class 3 Division 1) (herein referred to as the said explosive) throughout the country with effect from the 1st day of April, 2004;

And whereas, sizeable stocks of the said explosives are still lying with the licence holders under their possession either for sale or use and that additional time is necessary for the disposal of the existing stock of the said explosives;

And whereas, the Central Government is of the opinion that it is expedient for the security concerns and the public safety to dispose of the existing stock of the said explosives which are lying with various licence holders across the country as this may deteriorate over time and may become further dangerous, within a reasonable time;

Now therefore, in exercise of the powers conferred by clause (a) of sub-section (1) of Section 6 of the Explosives Act, 1884 (4 of 1884), the Central Government hereby extends the time-limit specified under the said notification till the 1st day of December, 2004 for disposing of the stock of the said explosives existing as on 1st day of April, 2004 and for that purpose makes the following amendment in the said notification namely:-

'In the said notification, for the words, letters and figures "the 1st day of April, 2004" the words, letters and figures "the 1st day of December, 2004" shall be substituted.'

[F.No. 17(3)/2000-Expl.]

UMESH KUMAR, Jt. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

P.R. 188

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 201 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 5ನೇ ಅಕ್ಟೋಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಜುಲೈ 26 ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ವಾರದ ಗೆಜೆಟ್‌ನ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.846 (E) [Notification No.S-15/08/2004-EOU] ದಿನಾಂಕ: 20.5.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF FINANCE

(Department of Revenue)

(OFFICE OF THE COMMISSIONER OF CUSTOMS)

NOTIFICATION

Mangalore, the 20th May, 2004 No.01/2004-Cus. (N.T.)

S.O. 846(E).- In exercise of the powers conferred by Notification No. 33/94 Cus (NT) dated 1.7.1994 of the Government of India, Ministry of Finance, Department of Revenue, New Delhi, I, hereby declare Jodalli Village, Kalghatagi Taluk, Dharwar District, Karnataka to be a warehousing station under Section 9 of the Customs Act, 1962 (No. 52 of 1962) for the purposes of setting up of 100% export oriented undertaking.

[F.No. S-15/08/2004-EOU]

P. KARTHIKEYAN, Commissioner.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ

ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

P.R. 189

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 202 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 5ನೇ ಅಕ್ಟೋಬರ್ 2004

2003ನೇ ಸಾಲಿನ ಡಿಸೆಂಬರ್ 23ನೇ ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ವಿಶೇಷ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3 ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.591(E),592(E) ಮತ್ತು 593 (E) ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF RAILWAYS
(RAILWAY BOARD)
NOTIFICATION
New Delhi, the 17th May, 2004

S.O. 591(E).- In exercise of the powers conferred by sub-section (2) of Section 1 of the Railways (Second Amendment) Act, 2003 (51 of 2003), the Central Government hereby appoints the 1st day of July, 2004, as the date on which the said Act shall come into force.

[F.No. 2004/Sec. (Spl.)/6/1]

V.N. MATHUR, Secy. (RB) & ex-Officio Addl. Secy.

NOTIFICATION
New Delhi, the 17th May, 2004

S.O. 592(E).- In exercise of the powers conferred by sub-section (2) of Section 1 of the Railway Protection Force (Amendment) Act, 2003 (52 of 2003), the Central Government hereby appoints the 1st day of July, 2004 as the date on which the said Act shall come into force.

[F.No. 2004/Sec. (Spl.)/6/1]

V.N. MATHUR, Secy, (RB) & ex-Officio Addl. Secy.

NOTIFICATION
New Delhi, the 17th May, 2004

S.O. 593(E).- In exercise of the powers conferred by Sub-section (2) of Section 179 of the Railways Act, 1989 (24 of 1989), the Central Government hereby notifies all the officers of and above the rank of Assistant Sub-inspector in the Railway Protection Force as the "officer authorized" for the purposes of the said Act.

[F.No. 2004/Sec. (Spl.)/6/1]

V.N. MATHUR, Secy, (RB) & ex-Officio Addl. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

P.R. 190

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ
ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),
ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.

ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಸಚಿವಾಲಯ

ಅಧಿಸೂಚನೆ ಸಂಖ್ಯೆ: ಸಂವ್ಯಶಾಇ 204 ಕೇನಿಪ್ರ 2004, ಬೆಂಗಳೂರು, ದಿನಾಂಕ: 14ನೇ ಅಕ್ಟೋಬರ್ 2004

2004ನೇ ಸಾಲಿನ ಆಗಸ್ಟ್ 20ನೇ ದಿನಾಂಕದ ಭಾರತ ಸರ್ಕಾರದ ಗೆಜೆಟ್‌ನ ವಿಶೇಷ ಸಂಚಿಕೆಯ ಭಾಗ-II ಸೆಕ್ಷನ್ 3(ii) ರಲ್ಲಿ ಪ್ರಕಟವಾದ ಈ ಕೆಳಕಂಡ S.O.941 (E) [Notification F No.-8(6)2003-PSE] ದಿನಾಂಕ: 20.8.2004 ಅನ್ನು ಸಾರ್ವಜನಿಕರ ಮಾಹಿತಿಗಾಗಿ ಕರ್ನಾಟಕ ರಾಜ್ಯ ಪತ್ರದಲ್ಲಿ ಮರು ಪ್ರಕಟಿಸಲಾಗಿದೆ.

MINISTRY OF FINANCE
(Department of Economic Affairs)
NOTIFICATION
New Delhi, the 20th August, 2004

S.O. 941(E).- In exercise of the powers conferred by clause (vii) of Sub-section (15) of Section 10 of the Income-tax Act, 1961 (43 of 1961), the Central Government hereby specifies Tax Free Municipal Bonds for the amount of rupees one hundred crore only to be issued by Karnataka Water and Sanitation Pooled Fund Trust during the financial year 2004-2005 for the purpose of said clause:

Provided that the benefit under the said clause shall be admissible only if the holder of such bonds registers his or her name and the holding with the said Trust.

[F.No. 8(6)2003-PSE]

M. PRASAD, Jt. Secy.

ಕರ್ನಾಟಕ ರಾಜ್ಯಪಾಲರ ಆದೇಶಾನುಸಾರ ಮತ್ತು ಅವರ ಹೆಸರಿನಲ್ಲಿ,

ಕೆ. ನೀಲಕಂಠಚಾರ್

P.R. 193

ಸಹಾಯಕ ಪ್ರಾರೂಪಕಾರ ಮತ್ತು ಪದನಿಮಿತ್ತ
ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿ (ಪ್ರಭಾರ),
ಸಂಸದೀಯ ವ್ಯವಹಾರಗಳು ಮತ್ತು ಶಾಸನ ರಚನೆ ಇಲಾಖೆ.